

# Ashton Glen Farm

Organic Grassfed Angus

Natural Yorkshire Pork

[www.ashtonglenfarm.ca](http://www.ashtonglenfarm.ca)



You will find below information about our limited **Half Sides of Grassfed Organic Beef Available for Fall 2010 Delivery**. If you have further questions, or would like to reserve please send an email to [dave@ashtonglenfarm.ca](mailto:dave@ashtonglenfarm.ca) or phone us at 613-257-4569

## What is a Half Side:

A "half side" is simply a side of beef divided into 2 equal portions. It is also known as a mixed quarter or "quarter". A full side of beef, includes the front quarter, the loin and the hind quarter from one half of a whole beef. Generally, the cuts from the rear quarter are preferred by as it contains the sirloin which yields sirloin tip roasts and top sirloin. The front quarter, in the way we cut beef, is mostly used for ground beef. The loin contains the steaks, rib, rib eye, tenderloin and strip loin. Our method combines all the cuts from the side and divides them in two to create a mixed quarter of beef containing all the cuts.

A half side would be 100 lbs hanging = 70 lbs finished, more or less. It would contain steaks (21%), ground beef (49%), roasts (18%), stew beef (7%) and ribs (5%). These values are approximate, but it gives you an idea of what to expect.

If you wish to eat grass fed beef when not in season this would give you about a pound of ground beef a week and roasts, steaks, or stew once every 2 or 3 weeks. For storage you would need at the start 3-4 cubic feet of freezer space.

## The Price:

We are selling the beef at \$4.49 per pound based on hanging weight. With a quarter that weighed 100 lbs that would be \$449. To this we pass on the \$0.46 per pound that our butcher charges for cutting and wrapping (butcher paper) for a total of \$495. The actual cost will be more/less depending on the exact weight. After hanging for 21 days (where water is evaporated and tenderness introduced) and cutting, the resulting weight from a 100lb quarter is approximately **70 lbs** of finished product. To complete the math, the cost per pound of grass finished, organic beef would be about \$7.00 per lb. (Our average retail is \$9.00/lb)

## The Process:

We would appreciate a \$150 deposit. The beef will be available for pick up at the farm in October. To make a deposit please mail a cheque for \$150 made payable to **David Smith** and send to

David Smith  
613 Kidd Road  
RR3 Ashton Ont.  
K0A 1B0

We have only limited number of sides available and they will sell out, so it is first come first serve.

Dave and Diane Smith